

1.
SOMEWHERE HIGH
ABOVE MANCHESTER

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DINNER SET MENU

Served Monday - Wednesday from 18.30-21.00
Available for parties of up to six guests
Three courses 37.50 per person

STARTERS

Broccoli, courgette & basil soup, basil oil 75kcal

Chicken & ham terrine, gooseberry, mustard mayonnaise, endive & sourdough toast 672kcal

Grilled mackerel, cucumber salad, toasted sesame dressing 345kcal

Cow heart tomato, whipped goats curd, burnt chilli, strawberry & oregano salad 153kcal (V) (£3 supplement)

MAINS

Pan roasted chicken, fondant potato, Swiss chard, preserved cep cream 602kcal

Seared salmon fillet, courgette, orzo & basil 427kcal

Pea & wild mushroom fricassee, charred gem lettuce, shallot & watercress salad, rye flat bread 220kcal (Vg)

Flat iron steak, skinny fries & watercress salad 706kcal (£5 supplement)

SIDES

Truffle & Parmesan fries 534kcal 6.50

Buttered Jersey Royals 252kcal 6.00

Sweet potato fries, lemon aioli 689kcal 6.50

Sautéed kale, chilli & garlic butter 240kcal 6.00

Portobello mushrooms, garlic butter 193kcal 6.75

Rocket salad, Parmesan & red onion 100kcal 6.00

DESSERTS

Passionfruit roulade, almond, passionfruit sorbet 165kcal

Black forest, Chantilly cream, cherry sorbet 519kcal (Vg)

Blackberry cheesecake, blackberry sorbet 516kcal

Cornish Yarg, glazed fig, honeycomb, oatcakes 324kcal (£3 supplement)

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. All prices include VAT. Adults need 2000 calories a day. 13.5% service charge will be added to your bill.

Please note that we are a cashless venue.